

*Restaurant spectacles
available if you
foraot yours!*



*See us at the
Saturday Farmers
Market.*

Marina Restaurant

*Dinner served from Tuesday to Saturday
Motel Charge Back Welcome*

The Initiation

Marina bread with Ridge House Estate Extra Virgin Olive Oil \$7.50

Marina garlic bread \$7.5

The Sequence

Fresh Salmon Trilogy

\$18

Salade Tiede

Warm French goats' cheese on homemade bread with a summer salad and honey vinaigrette

\$17

Angus Beef Pastrami

with tomato pannacotta, and bread stick

\$17.50

Vegetarian Delish

Savoury tart with Provençal vegetables in a tomato sauce with parmesan crust

\$17

Seafood Timbale

Tiger prawns & calamari with new potatoes in garlic sauce

\$18

The Continuity

Plum & Vodka Sorbet

Raspberry and Cognac Sorbet

Lemon & Gin Sorbet

\$6.50

Apéritif of the day

Wrights Entity Kjr Royal

\$12.50



Marina Restaurant

The Passage

Beef Fillet

Aged Angus beef fillet, potato blinis with truffle oil, bundle of beans wrapped in Parma ham, fresh tarragon sauce

\$37

Pan Fried Fresh Fish Fillet

with pearl barley in a creamy spinach sauce, seasonal vegetables, Ridge House Extra Virgin Olive Oil

\$35

Duck Breast

cooked medium rare with Polenta, Mediterranean style courgettes, Manuqa honey sauce

\$36

Seafood Tagliatelle

Sauté prawns, fish & calamari with homemade pasta & fresh basil sauce

\$34

Chef Special

Passage Sides

Sauté Provençal potatoes,; Side salad; Seasonal vegetables;

(Each \$7.50)

*Open for lunch
Thursday, Friday
& Saturday*

*Cakes made
To order*